

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior revisions, and listings, of claims in the application.

Listing of Claims:

- 1.-2. (Cancelled)
3. (Currently amended) A method for the production of meat-based products from entire muscular tissue by the ~~entire~~ incorporation of olive oil after the extraction of the muscular tissue's meat proteins, comprising the following steps:
 - (a) injecting the entire muscular tissue, of low temperature, with an appropriate brine, comprising water, salt and seasonings;
 - (b) inserting the injected muscular tissue into a tumbling machine and subjecting the injected muscular tissue to tumbling under a vacuum according to known techniques, while maintaining the injected muscular tissue at a temperature below 4°C until extraction of meat proteins has been achieved completed;
 - (c) suspending the tumbling and adding olive oil;
 - (d) resuming the tumbling until the complete incorporation of the added olive oil is achieved; and
 - (e) continuing the production procedure according to known techniques, such as stuffing the resulting mixture into casings, a heat treatment, and packing; taking special care that the temperature of the resulting mixture stays below 4°C prior to a heat treatment.